

Smorgasboard Sparks Scandinavian Yule

Lutheran Women Plan Eve of Foods, Music, Songs of Ancestors

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Load Smorgasbord Table

In native costumes of their homeland, these members of the Lutheran Women's organization have been busy making dishes from recipes that have been in their families for generations. At a table, decorated with the St. Lucia candles, are from left, Mrs. L. M. Schemmel, dinner co-chairman, placing a casserole on the table, Mrs. Bryce McCormick, decorations chairman, and Mrs. C. R. Leef, with a plate of lympa (Swedish rye bread).

The annual Scandinavian Christmas Smorgasbord — an evening of Christmas solemnity, good food and joyous festivities is being planned and combined for the adults of the Lutheran Church of the Resurrection for Dec. 12 at the church. Co-chairmen for the event are Mrs. C. R. Leef and Mrs. L. M. Schemmel.

The 250 guests will hear a reading from Luke II by Eric Adamson, followed by carol singing led by Mrs. Lyle Heck and accompanied by Mrs. Gerald Christensen. Mrs. Ed Brandt, president of the RLCW, will welcome

the guests and the invitation to the festive smorgasbord table will be extended by Mrs. Arthur Pedersen, a native of Denmark, and Mrs. Olav Ween, originally from Sweden.

Hosts and hostesses for the dinner will be the youth of the church who will wear native costumes made by members of the Dorcas Circle. Coffee and homemade cookies will be served in the patio where special entertainment has been planned with accordion music by Palma Rose Sroka and group singing. There will be a surprise climax.

The smorgasbord consists of food attractively arranged and divided into three sections, appetizers, meat or main course, and sweets.

Christmas in Sweden begins on Dec. 13, the longest and darkest night of the year. Sweden's maid of light, or St. Lucia, is the main figure in one of the most famous of Christmas customs. In families, who take part in this observance, a daughter, wearing a white gown and a wreath of evergreen boughs topped with seven candles, serves St. Lucia buns and coffee to the family.

ST. LUCIA BUNS

2 pkg. dry yeast 1 1/2 c sugar 1 c melted butter
1/4 c warm water 1 tsp. salt 2 tsp. cardamon
2 c milk (lukewarm) 3 eggs beaten 3 1/2 c flour

Dissolve yeast in water, add milk, sugar, salt. Stir until dissolved. Add 2 eggs, cardamon and 2 cups flour, beat until smooth. Pour in melted butter and continue to beat until smooth, add remaining flour gradually to make stiff dough. Turn out on lightly floured board and knead until smooth. Put dough in greased bowl, cover tightly and refrigerate overnight. To shape dough for Lucia Buns cut small pieces and roll into a rope shape 8 inches long and 3/4 inches thick. Place two pieces together, curl each end outward into a small coil. Decorate with a currant. (Makes about three dozen buns). Place buns on greased cookie sheet and let rise in warm place about 20 minutes. Brush with slightly beaten egg. Bake in 400 degree oven 12 minutes, until golden brown.

Mrs. Paul Martin

For those wishing to add "a bit of Sweden" to the fare for their Christmas festivities, the women of the Lutheran Church are contributing these authentic recipes.

KJOTTBOLLAR

(Swedish Meat Balls)

8 eggs 2 c milk 1/4 tsp. ground pepper
3 lbs. lean beef 2 c bread crumbs 1/4 tsp. allspice
1 lb. lean pork 1 oz. salt (6 tsp. or 2 T.) 8 T. chopped onion
1 lb. lean veal Butter to fry

Beat milk and eggs together. Pour over bread crumbs. When soft — mix in meat and work well together. Add spices and fried onion. (Fry onion slowly in butter without browning.) Work all together until light and fluffy. (Potato masher will be found convenient for this. (Hands work better!)) Form into small balls and brown in butter. Remove and drain on paper towels. Cool quickly in refrigerator until all balls are fried. Then place in freezer container and freeze.

To serve: Reheat in brown gravy.

Mrs. Bob Sabel

KRUM KAKE

(Christmas Cookie)

6 eggs 1 C. melted butter 2 C. flour
1 tsp. vanilla 3/4 C. sugar

Melt butter, add sugar gradually, add well beaten eggs. Then add flour and vanilla. Beat well. Drop from teaspoon onto a hot Krum Kake iron. Watch very closely and remove when golden brown. Roll immediately into cone shape. Make about 4 dozen.

Mrs. Bob Newcomb

ROTKOHL

(Red Cabbage)

4-5 lbs. red cabbage, shredded 2 Tbsp. lard or shortening, (not butter) 3 cloves
2 sour apples 1 tsp. salt 2 bay leaves
1/8 tsp. pepper 3 Tbsp. vinegar 1 onion, large, diced

Shred cabbage, dice apple and onion. Put in a large dutch oven that contains the lard. Sauté for 2 minutes and add the remaining ingredients. Add 1 1/2 C. water and cover tightly. Steam 2 1/2-3 hours, adding more water if needed. Add sugar to taste when cabbage is cooked. Add more vinegar if desired.

Mrs. Michael Setzer

WARMER KARTOFFELSAT

(Hot Potato Salad)

12 med. sized potatoes 1 C. finely chopped 1/2 tsp. pepper
12 slices bacon, cut in 1/4's 1 onion 6 Tbsp. sugar
4 Tbsp. bacon drippings 2 Tbsp. flour 2/3 C. vinegar
2 tsp. salt 1 1/3 C. water

Cook potatoes, drain and slice 1/4" thick; keep warm. Cook bacon and drain (saving 4 T.) Add bacon to potatoes. Cook onion in the drippings until tender, (5 minutes). Stir in flour, salt, pepper and sugar. Then add vinegar, and water. Bring to a boil, stirring constantly. Pour over potato mixture. Stir gently. Top with parsley. Serves 12.

Mrs. M. L. Schemmel

OSTKAKA

(Swedish Cheese Cake)

4 quarts milk 1/2 tsp. almond extract 1/2 tsp. salt
3/4 C. flour 1 Rennet tablet (Hansen Cheese Rennet) 1 1/2 C. cream
3 eggs 1/2 C. cold water

Heat milk 'til lukewarm. Make thin paste of flour with some of the milk. Stir into the milk. Soak rennet in water, when dissolved add to milk. Stir well and let stand for 40 min. Stir milk a few times. Curds will form. Pour into large colander lined with cheesecloth to drain off whey. Beat eggs slightly and add sugar, salt, cream and extract. Butter a 1 1/2 quart baking dish. Add curds and egg mixture. Stir just enough to evenly distribute egg mixture. Bake at 400° for 20 minutes. Reduce heat to 350° and bake 45 minutes more. Serve with Lingonberry sauce; or boysenberry syrup makes a good substitute; or thicken grape juice with cornstarch and add sugar to taste. Whipped cream may also be served.

Mrs. Bryce McCormick

BRUNA BONOR

(Swedish Brown Beans)

1 lb. Swedish brown beans 3/4 C. firmly packed brown sugar 2 tsp. salt
7 C. water 3/4 C. dark corn syrup 1/2 tsp. nutmeg
1/3 C. vinegar 1 Tbsp. cold water

Wash and drain beans. Add the water. Cover and let stand overnight. In the morning bring to simmering point. Cover tightly and simmer 3-3 1/2 hours or until beans are tender. Add sugar, syrup, vinegar, salt, and nutmeg. Mix cornstarch and 2 Tbsp. water and stir into beans. Simmer uncovered 15 minutes. Serve hot. (8-12 servings).

LYMPA

(Swedish Rye Bread)

2 pkg. dry yeast in 1/2 c. warm water 3 tsp. salt 1 Tbsp. anise
1/2 C. hot water 1 C. brown sugar 2 C. rye flour
1/2 C. dark molasses 1/3 C. shortening 8 C. or more white flour
1/2 Tbsp. caraway

Mix hot water in saucepan with molasses, salt, sugar, shortening, caraway and anise. Bring to boil; pour into electric mixer bowl and cool to lukewarm. Add yeast and mix. While beating add rye flour and 5 c. flour, mixing well. Turn dough out on floured board and knead in remaining flour. Let rise until doubled in bulk. Punch down and shape into 4-5 loaves. Let rise in pans until doubled. Bake at 375° 30-40 minutes. When baked brush top with sugar water if desired.

Mrs. C. R. Leef

LEFSE

3 C. mashed potatoes (about 6 potatoes) 1 Tbsp. sugar
While still hot beat into potatoes: 1 tsp. salt
1/2 C. shortening

After thoroughly cool work in 1 1/4 C. flour with hands. Roll with a rolling pin as thin as possible, in rounds, pinching off small amount of the dough at the time. Bake on a lefse griddle until light brown, turning frequently to prevent scorching. Use moderate heat.

Mrs. Marvin Rygh



Chrismons Decorate Yule Tree

The Christmas tree for the annual Scandinavian Smorgasbord will be decorated with symbols from Christian history, known as Chrismons, a combination of the words, Christmas and monograms. The symbols, made only of gold and white, represent Christ's purity and glory. The 350 miniature clear lights symbolize Christ as the Light of the World. Mrs. Robert Sorenson, left, and Mrs. Robert Zimmerman, decorations co-chairman, are pictured here with the collection of Chrismons.

Advisors Hostesses Luncheon Fetes Las Ninas

Las Ninas de Las Madrecitas was honored Saturday at a luncheon given by Mrs. Richard D. Quinn and Mrs. Paul Chambers, outgoing advisors, in recognition of the girls' work this past year at Orthopaedic Hospital. It was held at the home of Mrs. Floyd S. Hathaway, 617 Paseo Lunado, Palos Verdes Estates.

Honored guests were Mrs. Chadwick F. Smith, member of the Crippled Children's Guild and sponsor of Las Madrecitas; Mrs. William Thompson, Director of Volunteers at Orthopaedic Hospital; and Mrs. George T. Savage, president of Las Madrecitas. Also invited were Mmes. John B. Gale, Stuart F. Laurie, Hans Hansen, Howard Anderson and C. Blaine Shull.

It is traditional for Las

Ninas to make their yearly contribution to the hospital at their December meeting. Kathryn Shull, past president, presented a check in the amount of \$130 to Mrs. Smith. This brings the Las Ninas' account to \$1,000 that they have earned since their founding in 1965. The monies are being used by the Brace Fund and in the new Diagnostic and Treatment Center at Orthopaedic. The girls have also made over 30 crib sheet quilts for the pediatric ward which were also presented. In addition, they have given close to 2,000 hours in volunteer service.

Molly Hathaway is president of the group and is assisted by Judy May, vice president, and Nancy Cunningham, secretary-treasurer. Kellie Lyle is historian.



Using Krum Kake Iron

The Krum Kake, a Christmas cookie, identified with the Scandinavian holiday season is baked on a special Krum Kake iron, shown here by Mrs. Bob Newcomb. The recipe for Krum Kake is listed and makes about four dozen of the cone-shaped golden brown delicacies.

(Press-Herald Photos)

Reception Follows Dual Baptism Rite

In ceremonies at the St. Andrew's Episcopal Church on Sunday morning, Dec. 3, Cheryl Mae Wolf, daughter of Mr. and Mrs. Robert Wolf, and Robert John Thomsen, son of Mr. and Mrs. Sam Thomsen were baptised. Rev. Hugh R. Percy officiated at the baptism of the two little cousins.

A reception and buffet luncheon followed at the home of Mr. and Mrs. Robert Wolf, 22006 Ocean Ave., in Torrance.

Attending were grandparents of both babies, Mr. and Mrs. Don Wolf of Torrance; maternal grandparents of Cheryl Mae, Mr. and Mrs. J. T. Hyepeck, Huntington Beach; and paternal grandparents of Robert John, Mr. and Mrs. Sam Thomsen, Sr., of Hawthorne.

Special guests were great-grandmothers, Mrs. Bertha F. Elliott of Torrance and Mrs. Lillian Thomsen, White Bear Lake, Minn.

Other luncheon guests included Mrs. Richard Gazeley, Kris and Grant; Messrs. and Mmes. James Pulliam, Walt Davis and Angie; Robert Beller, Ronald Rogers of Torrance; Mr. and Mrs. Jim Wolf, Santa Susana; Mr. and Mrs. Vern Hyepeck, Huntington Beach; Mrs. Mary Lueba and Cynthia, Huntington Beach.

Also, Mr. and Mrs. Sam Thomsen, Katy, Sammy and Robert, who left Friday for their new home in Laos; and Sheri Wolf, daughter of the Robert Wolfs.

Attend Opera Club's Yule Festivity

Euterpe Opera Club of Los Angeles held its annual Christmas Luncheon and "Toys for Tots" drive at the International Ballroom of the Beverly Hilton Hotel last Monday. Each member and guest brought a toy to be given to the United States Marine Corps for its "Toys for Tots" Christmas project to provide toys for needy children.

Members and guests from Torrance attending were Mmes. H. A. Roemisch, Dean Sears, Ray H. Eickhoff, I. H. Crump, A. H. Spangenberg, James R. Wilkes, Jack Phillips, H. J. Backlund, and Jack Brooks.